

## Jewel-Brooch Cookies

These cookies, French in origin, are among the most delicious of all butter cookies. They make a perfect accompaniment for eggnog or punch as well as an elegant dessert.

1 Cup plus 2 Tablespoons all-purpose flour  
(Instant type can be used)  
1/3 Cup sugar  
1/2 Cup softened butter (not runny or whipped)  
1 Egg yolk  
1/2 Teaspoon vanilla extract  
Garnishes

Mix flour and sugar. Add butter and mix as for piecrust until coarse crumbs are formed. Add egg yolk and vanilla and mix with the fingers or a pastry blender until dough holds together. Form into a ball and place in the refrigerator 20 minutes or until stiff enough to handle. Using a measuring half-teaspoon, put pieces of dough 1" apart on cookie sheet, then shape in balls with floured palms. Make an indentation in the center of each ball with the little finger but do not punch all the way to the pan. Press one of the garnishes suggested below into the small hole.

Bake in moderate oven (350°F) 15 to 20 minutes, or until cookies are golden brown. Remove from oven and loosen cookies with a spatula. Let remain on pans until at room temperature. Store airtight at room temperature or freeze.

Garnishes: Crystallized cherries cut in quarters, stiff jam or jelly (seeded black- or red-raspberry jam is delicious), bits of candied ginger, tiny cubes of candied orange or lemon peel or citron, semisweet chocolate pieces, almond halves. You can also bake cookies without filling centers, then put a dab of chocolate frosting into the depression of cooled cookies and press a blanched almond half into the frosting. These are called Black-eyed Susans.

French Almandines: Substitute 1/4 cup ground almonds for 1/4 cup flour in the basic recipe. Flavor with 1/4 teaspoon each almond and vanilla extract. Form half-teaspoonfuls of dough into tiny sausage shapes. Bake and roll in confectioners' sugar. Makes about 4 dozen.